

## Maintaining a Pool

Lodging establishments with a public bathing place venue are required to maintain a separate license for each venue.

This includes a separate license for each:

- ◆ Pool
- ◆ Wading pool
- ◆ Spa
- ◆ Slide pool

A splash pad, which is on a separate filter or water supply system is not regulated.

## Top 5 Pool Violations

### 1.) Flow meter/flow rate (Violation #19)

- ◆ Ensure flow meter in working order
- ◆ If clogged, soak in vinegar then rinse
- ◆ Keep a spare meter on hand to replace
- ◆ Call a maintenance specialist if needed

### 2.) Total Alkalinity b/w 80-200 ppm (#34)

- ◆ Test Total Alkalinity (TA) weekly
- ◆ Adjust for TA after FAC / before pH

### 3.) Free Available Chlorine (FAC) (#31)

- ◆ Test FAC 4 times DAILY and ensure levels are between 1-5 ppm
- ◆ Always balance FAC first
- ◆ Know proper chemicals to raise and lower levels

### 4.) Decks, gutter, finish in good repair (#6)

- ◆ Conduct routine walk through
- ◆ Ensure pool decking, tiles and pool finish all in good repair
- ◆ Keep gutters clean and ensure skimmer baskets are not cracked

### 5.) Records (Violation #29)

- ◆ Test and maintain record logs:
  - ◆ FAC = 4 x day
  - ◆ Bromine = 4 x day
  - ◆ pH = 4 x day
  - ◆ Turbidity = 4 x day
  - ◆ Other DAILY & WEEKLY tests

Disclaimer—This pamphlet includes summarized information and key points. For more details, visit our Lodging, Food and Public Bathing Place web pages at:  
<http://chs.health.ok.gov>.

November 2016



## LODGING: DID YOU KNOW?



### Consumer Health Service

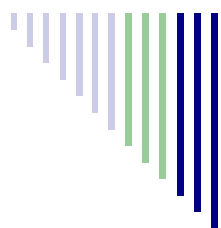
1000 NE 10th Street  
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Phone: 405-271-5243  
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### Consumer Health Service

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<http://chs.health.ok.gov>



## Top 5 Violations

Below are the top 5  
LODGING violations  
cited by the OK State  
Department of Health  
from 2014 thru 2016.

Review these tips to ensure your facility is clean and safe for your guests.

### 1.) Room Linens (Violation #22)

- ◆ Each bed should have 2 sheets & 1 mattress cover
- ◆ Each pillow should have a pillow cover or be double cased
- ◆ Check linens each time rooms are serviced to ensure no rips or stains
- ◆ Maintain an extra supply to replace as needed

### 2.) Room Furnishings (Violation #21)

- ◆ Ensure chairs, decorative pillows, curtains and other furnishings in guest rooms are free of stains & rips and in good repair
- ◆ Maintain an extra supply of furnishings or remove damaged furnishings when possible

### 3.) Smoke Detectors (Violation #6)

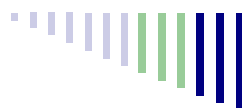
- ◆ Ensure each guest room has a working smoke detector
- ◆ Test detectors routinely
- ◆ Maintain a supply of replacement batteries & smoke detectors

### 4.) Laundry & Laundry Area (Violation #19)

- ◆ Label carts and areas used for “dirty” and “clean”
- ◆ Ensure the laundry room is cleaned regularly
- ◆ Ensure the laundry room has a working hand sink

### 5.) Restroom (Violation #9)

- ◆ Ensure restroom is clean and in good repair
- ◆ Clean restroom between each guest
- ◆ Do not install carpet in the restroom
- ◆ Ensure working ventilation in the restroom



## OKLAHOMA LODGING

### Pesky Problems — Bed Bugs

Bed bugs were almost entirely eliminated in the U.S. over 40 years ago, but with more travels and the discontinued use of DDT, they have become a growing problem in recent years. Early detection is the best prevention possible, so here are some tips:

- ◆ Train ALL hotel staff to watch for bed bugs
- ◆ Periodically remove head boards to inspect behind them
- ◆ Always keep clean linens separate from dirty

If you discover bed bugs, the following actions are recommended:

- ◆ Take the affected room(s) out of service
- ◆ Carefully inspect adjacent rooms, including those across the hall
- ◆ Contact a licensed pest control professional

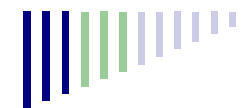
### Meth Lab Clean-up

If a guest room was being used as a meth lab, it may require extra, specialized cleaning. Contaminants from a meth lab, even short term, can cause negative health effects such as breathing problems, respiratory irritation, skin & eye irritation, headaches, nausea and dizziness.

- ◆ Use a professional environmental clean-up contractor if possible
- ◆ Air out the property, even after the initial removal of contaminated lab equipment & supplies
- ◆ Always use personal protective equipment
- ◆ Dispose of visibly contaminated items in a landfill; do not discard on the curb
- ◆ Replace air and furnace filters; clean the ventilation system
- ◆ Clean all surfaces, including ceiling and walls
- ◆ Call a plumber to clean up plumbing

<http://www.deq.state.ok.us/lpdnew/MethLabs/meth.htm>

## HELPFUL TIPS



### Limited Food Service

Lodging establishments that offer only a continental breakfast are not required to obtain a separate food license. Allowable food includes:

- ◆ Coffee / tea / fruit juice / carbonated drinks
- ◆ Fresh uncut fruits or fruits processed in a regulated facility
- ◆ Baked goods / cereals
- ◆ Jams / jellies/ syrups
- ◆ Pasteurized grade A milk / butter / creams / margarines / similar products
- ◆ Commercially processed—hard cheeses / cream cheeses / yogurt
- ◆ Potentially hazardous foods commercially packaged in individual servings



Limited Food Service

- ◆ Bulk or individual waffle mixes and gravy in bulk from a commercial, regulated producer that are certified non-potentially hazardous

### Full Food Service

Lodging establishments offering more than the food described above are required to obtain a separate food license from their local county health department.

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